

Our State eats

Sponsored by Proof Alliance NC

Winter Cider Punch

Yield: 12 to 16 drinks.

Cinnamon-Honey Syrup:

- 1 cup honey
- 1 cup water
- 4 to 5 cinnamon sticks

Punch:

- 4 cups store-bought or homemade spiced apple cider
- 2 cups cranberry juice
- ½ cup cinnamon-honey syrup
- ½ cup lemon juice
- Lemon slices (for garnish)
- 2 cinnamon sticks (for garnish)
- Ice (depending on variation)

For the cinnamon-honey syrup: Combine honey and water in a small pot and bring to a gentle simmer. Once a foam starts to form at the surface, remove from heat and add cinnamon sticks. Let steep for 1 hour before straining into an air-tight container or squeeze bottle. Syrup will keep up to 2 weeks in refrigerator.

For the punch: To serve cold, combine all ingredients in a large punch bowl and garnish with lemon slices and cinnamon sticks. Ladle punch over ice and garnish with a thin lemon slice.

Hot variation: To serve warm, combine all ingredients in a crockpot on low heat with lemon slices and cinnamon sticks. Serve in heat-proof cups garnished with a thin lemon slice.



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